ABOUT YOUR RV APPLIANCE

INSTALLER Please leave this manual with this appliance.

CONSUMER To save you time, energy and money, read and keep this manual for future reference.

The model and serial numbers are found on the rating plate located under the cooktop. Use these numbers when requesting service.

Model Number: _____

Serial Number: _____

Date of Purchase: _____

Please keep your sales receipt and/or your cancelled check as proof of purchase should warranty service be needed. Store these documents with this booklet.

ABOUT YOUR NEW RV APPLIANCE

Congratulations on your choice of this Magic Chef RV appliance. As you use your new appliance, we know you will appreciate the many features that provide excellent performance, ease of cleaning, convenience and dependability.

New features have dramatically changed today's cooking appliances and the way we cook. It is therefore very important to understand how your new appliance operates BEFORE you use it for the first time.

In this Owner's Guide, you will find a wealth of information regarding all aspects of your RV cooktop or range. By carefully following the instructions, you will be able to fully enjoy and properly maintain your new appliance. NOTE: Your appliance may not be equipped with some of the features referred to in this manual.

Should you have any questions about using your new gas appliance, please call or write to us at this address:

Magic Chef
Customer Assistance
P.O. Box 2370
Cleveland, TN 37320-2370
1-800-544-5513

Be sure to include the model and serial numbers of your appliance. For your convenience, we have provided space on the front cover to record this information.

In our continuing effort to improve the quality and customer satisfaction of our cooking products, it may be necessary to make changes to our line of RV appliances without revising the Owner's Guide.

IMPORTANT SAFETY INSTRUCTIONS 1

Read all instructions before using this appliance.

The following instructions are based on safety considerations and must be strictly followed to eliminate the potential risks of fire, electric shock, or personal injury.

Have your appliance installed and properly grounded by a qualified installer according to the installation instructions. Have the installer show you the location of the gas shut off valve and how to shut it off in an emergency.

Always disconnect power to appliance before servicing.

To ensure proper operation and avoid possible injury or damage to unit do not attempt to adjust, repair, service, or replace any part of your appliance unless it is specifically recommended in this book. All other servicing should be referred to a qualified installer or servicer.

TO PREVENT FIRE OR SMOKE DAMAGE

Be sure all packing materials are removed from the appliance before operating it.

Keep area around appliance clear and free from combustible materials, gasoline, and other flammable vapors and materials.

If appliance is installed near a window, proper precautions should be taken to prevent curtains from blowing over burners.

Never leave any items unattended on the cooktop. The hot air from the vent may ignite flammable items and may increase pressure in closed containers which may cause them to burst.

Many aerosol-type spray cans are EXPLOSIVE when exposed to heat and may be highly flammable. Avoid their use or storage near an appliance.

Many plastics are vulnerable to heat. Keep plastics away from parts of the appliance that may become warm or hot. Do not leave plastic items on the cooktop as they may melt or soften if left too close to the vent or a lighted surface burner.

To eliminate the hazard of reaching over hot surface burners, cabinet storage should not be provided directly above a unit. If such storage is provided, it should be limited to items which are used infrequently and which are safely stored in an area subjected to heat from an appliance. Temperatures may be unsafe for some items, such as volatile liquids, cleaners or aerosol sprays.

IN CASE OF FIRE

Turn off appliance and ventilating hood to avoid spreading the flame. Extinguish flame then turn on hood to remove smoke and odor.

Use dry chemical or foam-type extinguisher or baking soda to smother fire or flame. Never use water on a grease fire.

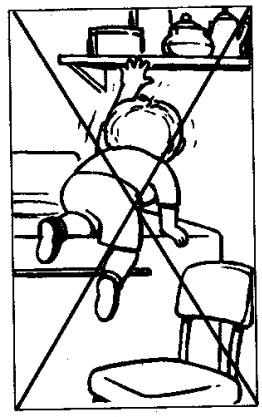
If fire is in the oven or broiler pan, smother by closing oven door.

If fire is in a pan on the surface burner, cover pan. Never attempt to pick up or move a flaming pan.

CHILD SAFETY

Never leave children alone or unsupervised near the appliance when it is in use or is still hot. Children should never be allowed to sit or stand on any part of the appliance.

Children must be taught that the appliance and utensils in it can be hot. Let hot utensils cool in a safe place, out of reach of small children. Children should be taught that an appliance is not a toy. Children should not be allowed to play with controls or other parts of the unit.

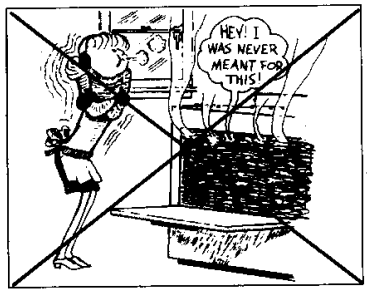


CAUTION: Never store items of interest to children in cabinets above an appliance or on the backguard of a range. Children climbing on the appliance or on the appliance door to reach items could be seriously injured.

2 IMPORTANT SAFETY INSTRUCTIONS

ABOUT YOUR APPLIANCE

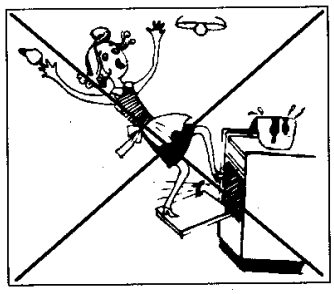
To prevent potential hazard to the user and damage to the appliance, never use appliance as a space heater to heat or warm a room. Also, do not use the cooktop or oven as a storage area for food or cooking utensils.



Do not obstruct the flow of combustion and ventilation air by blocking the oven vent or air intakes. Restriction of air flow to the burner prevents proper performance and increases carbon monoxide emission to unsafe levels.

Avoid touching oven vent area while oven is on and for several minutes after oven is turned off. Some parts of the vent and surrounding area become hot enough to cause burns. After oven is turned off, do not touch the oven vent or surrounding areas until they have had sufficient time to cool.

CAUTION: Never use an appliance as a step stool to cabinets above. Misuse of appliance doors or drawers, such as stepping, leaning or sitting on the door or drawer, may result in possible tipping of the appliance, breakage of door, and serious injuries.



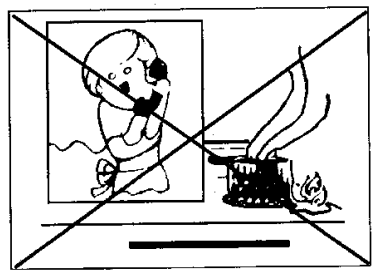
Do not touch a hot oven light bulb with a damp cloth as the bulb could break. Should the bulb break, disconnect power to the appliance before removing bulb to avoid electrical shock.

COOKING SAFETY

Always place a pan on a surface burner before turning it on. Be sure you know which knob controls which surface burner. Make sure the correct burner is turned on and that the burner has ignited. When cooking is completed, turn burner off before removing pan to prevent exposure to burner flame.

Always adjust surface burner flame so that it does not extend beyond the bottom edge of the pan. An excessive flame is hazardous, wastes energy and may damage the appliance, pan or cabinets above the appliance.

Never leave a surface cooking operation unattended especially when using a high heat setting or when deep fat frying. Boilovers cause smoking and greasy spillovers may ignite. Clean up greasy spills as soon as possible. Do not use high heat for extended cooking operations.



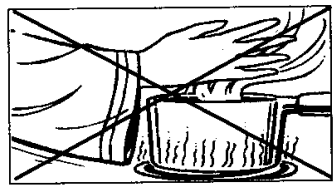
Never heat an unopened container on the surface burner or in the oven. Pressure build-up may cause container to burst resulting in serious personal injury or damage to the appliance.

Use dry, sturdy pot holders. Damp pot holders may cause burns from steam. Dish towels or other substitutes should never be used as pot holders because they can trail across hot surface burners and ignite or get caught on appliance parts.

Always let quantities of hot fat used for deep fat frying cool before attempting to move or handle.

Do not let cooking grease or other flammable materials accumulate in or near the appliance, hood or vent fan. Clean hood frequently to prevent grease from accumulating on hood or filter. When flaming foods under the hood turn the fan off as the fan may spread the flame.

Use caution when wearing garments made of flammable material to avoid clothing fires. Loose fitting or long hanging-sleeved apparel should not be worn while cooking. Clothing may ignite or catch utensil handles.



Always place oven racks in the desired positions while oven is cool. Slide oven rack out to add or remove food, using dry sturdy pot holders. Always avoid reaching into the oven to add or remove food. If a rack must be moved while hot, use a dry pot holder. Always turn the oven off at the end of cooking.

Use care when opening the oven door. Let hot air or steam escape before removing or replacing food.

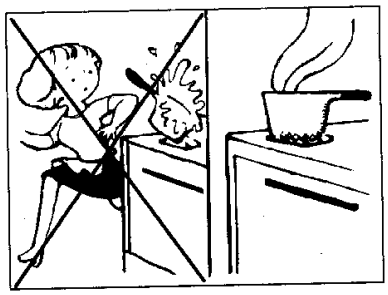
PREPARED FOOD WARNING: Follow food manufacturer's instructions. If a plastic frozen food container and/or its cover distorts, warps, or is otherwise damaged during cooking, immediately discard the food and its container. The food could be contaminated.

UTENSIL SAFETY

Use pans with flat bottoms and handles that are easily grasped and stay cool. Avoid using unstable, warped, easily tipped or loose handled pans. Pans that are heavy to move when filled with food may also be hazardous.

Be sure utensil is large enough to properly contain food and avoid boilovers. Pan size is particularly important in deep fat frying. Be sure pan will accommodate the volume of food that is to be added as well as the bubble action of fat.

To minimize burns, ignition of flammable materials and spillage due to unintentional contact with the utensil, do not extend handles over adjacent surface burners. Always turn pan handles toward the side or back of the appliance, not out into the room where they are easily hit or reached by small children.



Never let a pan boil dry as this could damage the utensil and the appliance.

Follow the manufacturer's directions when using oven cooking bags.

Only certain types of glass, glass/ceramic, ceramic, or glazed utensils are suitable for cooktop or oven usage without breaking due to the sudden change in temperature.

This appliance has been tested for safe performance using conventional cookware. Do not use any devices or accessories that are not specifically recommended in this manual. Do not use eyelid covers for the surface units, stove top grills, or add-on oven convection systems. The use of devices or accessories that are not expressly recommended in this manual can create serious safety hazards, result in performance problems, and reduce the life of the components of the appliance.

CLEANING SAFETY

Turn off all controls and wait for appliance parts to cool before touching or cleaning them. Do not touch the burner grates or surrounding areas until they have had sufficient time to cool.

Clean appliance with caution. Use care to avoid steam burns if a wet sponge or cloth is used to wipe spills on a hot surface. Some cleaners can produce noxious fumes if applied to a hot surface.

IMPORTANT SAFETY NOTICE AND WARNING

The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances.

Users of this appliance are hereby warned that the burning of gas can result in low-level exposure to some of the listed substances, including benzene, formaldehyde and soot, due primarily to the incomplete combustion of natural gas or liquid petroleum (LP) fuels. Properly adjusted burners will minimize incomplete combustion. Exposure to these substances can also be minimized by properly venting the burners to the outdoors by opening the windows and/or door in the room where the appliance is located.

SAVE THESE INSTRUCTIONS

IGNITION SYSTEM

The surface burners will feature either **matchlit** ignition or **Piezo pilotless** ignition. Be sure all control knobs are in the OFF position before supplying gas to the appliance. Be sure gas supply to appliance is on before lighting burner.

HOW TO LIGHT SURFACE BURNER

If the appliance has not been operated for a period of time, the surface burner may be difficult to light due to air in the gas line. To bleed off air from the line, hold a lighted match next to the burner and turn the surface burner control knob to the ON position. When the burner lights, turn the knob back to the OFF position and proceed as directed below.

To prevent damage to the cooktop or pan, never operate the surface burner without a pan in place, never allow a pan to boil dry, and never operate a surface burner on HIGH for extended periods of time.

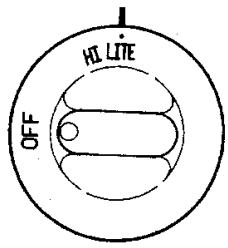
CAUTION: If the burner does not light within about 4 seconds or if the flame should go out during cooking, turn the burner off. If gas has accumulated and a strong gas odor is detected, open a window and wait 5 minutes for the gas odor to disappear before relighting the burner.

To light surface burner with matchlit ignition:

1. Place a pan on the burner grate.
2. Hold a lighted match next to the desired surface burner head.

CAUTION: Do not turn the control knob on and allow gas to escape before lighting the match.

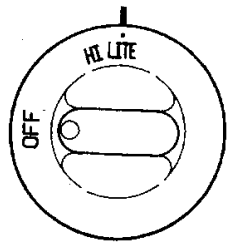
3. Push in and turn the surface burner control knob to the LITE position.
4. When the burner lights, adjust the knob between OFF and HI to select the desired flame size.



5. After cooking, turn the surface burner control knob to the OFF position.

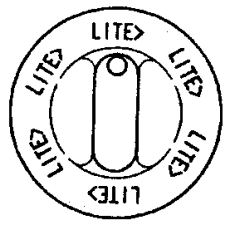
To light surface burner with Piezo ignition:

1. Place a pan on the burner grate.
2. Push in and turn the surface burner control knob to the LITE position.



IMPORTANT: Only light one surface burner at a time.

3. Immediately, rotate the Top Burner Ignitor knob to the right (clockwise) several clicks until the burner lights. The burner should light within 6 clicks or one full rotation of the knob.



4. When the burner lights, adjust the surface burner control knob between OFF and HI to select the desired flame size.
5. After cooking, turn the surface burner control knob to the OFF position.

To operate burner if the Piezo ignitor is not functional:

1. Be sure all controls are in the OFF position.
2. Hold a lighted match to the desired surface burner head.

CAUTION: Do not turn the control knob on and allow gas to escape before lighting the match.

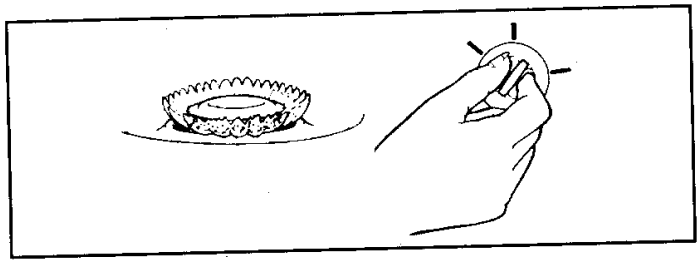
3. Push in and turn the surface burner control knob to the LITE position.
4. When the burner lights, adjust the knob between OFF and HI to select the desired flame size.
5. After cooking, turn the knob to the OFF position.

SHUTDOWN INSTRUCTIONS

When the recreational vehicle is not in use or while traveling, turn all knobs to the OFF position and turn off the main gas supply.

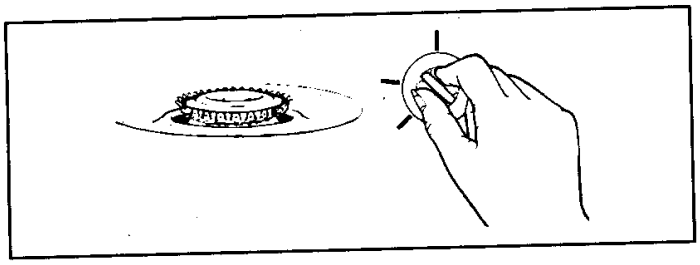
SELECTING FLAME SIZE

Use a HIGH flame setting to quickly bring liquids to a boil or to begin a cooking operation. Then reduce to a lower setting to continue cooking. **Never leave food unattended when using a HIGH flame setting.**



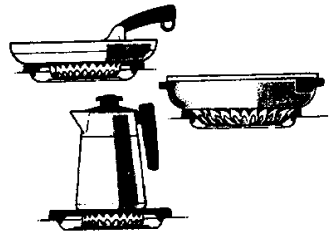
An intermediate flame size is used to continue a cooking operation. **Food will not cook any faster when a higher flame setting is used than needed to maintain a gentle boil**. Remember, water boils at the same temperature whether boiling gently or vigorously.

Use LO to simmer or keep foods at serving temperatures.



If a knob is turned very quickly from the HI to the LO setting, the flame may go out, particularly if the burner is cold. If this occurs, turn the knob to the OFF position. Wait several seconds, then light the burner again.

ADJUSTING THE FLAME



Adjust the flame size so it does not extend beyond the edge of the cooking utensil. This is for personal safety and to prevent possible damage to the appliance, pan, or cabinets above the appliance. This also improves cooking efficiency.

COOKWARE CONSIDERATIONS

Cookware which extends more than one inch beyond the grate, rests on two grates, or touches the cooktop will cause a build up of heat and result in damage to the the burner grate, burner and cooktop.

CAUTION: To prevent damage to the cooktop, do not use canners or oversized cookware. The pan should not be more than one inch larger than the burner grate.

The maximum pan size is a 10-inch skillet.

Cookware, such as a wok with a support ring, which restricts air circulation around the burner will cause heat to build up and may result in damage to the burner grate, burner or cooktop.

Foods cook faster when the cookware is covered because more heat is retained. Lower the flame size when cookware is covered. This also improves cooking efficiency.

The cooking performance is greatly affected by the type of cookware used. Proper cookware will reduce cooking times, use less energy and produce more even cooking results. For best results use a heavy gauge metal pan with a smooth flat bottom, straight sides and a tight fitting lid. Select a material, such as aluminum or copper, that conducts heat quickly and evenly.

IGNITION SYSTEM

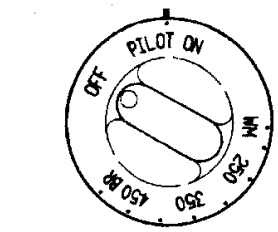
The oven features pilot ignition. Be sure all control knobs are in the OFF position before supplying gas to the appliance. Be sure gas supply to appliance is on before lighting pilot or oven burner.

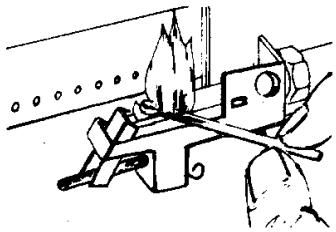
HOW TO LIGHT OVEN PILOT

If the appliance has not been operated for a period of time, the oven pilot may be difficult to light due to air in the gas line. To bleed air from the line, hold a lighted match next to the oven burner and push in and turn the Oven knob to a temperature setting. When the burner lights, turn the knob back to the OFF position and proceed as directed below.

To light oven pilot:

1. Be sure all controls are in the OFF position.
2. Push in and turn the Oven knob to the PILOT ON position.
3. Open the oven door and light oven pilot with a match. The oven pilot is located beneath the oven bottom, on the left side of the burner. The pilot is lit when a small flame is visible at the top of the pilot burner.





4. Once the pilot is lit, leave the Oven knob in the PILOT ON position if you wish to use the oven.

   The standing pilot will remain lit if the Oven knob is left in the PILOT ON position. If the Oven knob is turned to the OFF position, gas supply to the pilot will be turned off and the standing pilot flame will extinguish.

OVEN CHARACTERISTICS

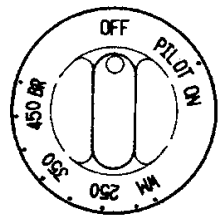
Because each oven has its own personal baking characteristics, do not expect that your new oven will perform exactly like your previous oven. You may find that the cooking times, oven temperatures, and cooking results differ somewhat from your previous range. Allow a period of adjustment. If you have questions concerning baking results, please refer to pages 7, 8, 9 and 16 for additional information.

OVEN CONTROL KNOB

The Oven Control knob is used to select and maintain the oven temperature. Push in and turn this knob just to the desired temperature – not to a higher temperature and then back. This provides more accurate oven temperatures. Turn this knob to the PILOT ON position if you wish to use the oven. The oven standby pilot will remain lit. Turn the knob to OFF if the oven will not be used or when traveling.

After the oven temperature has been set, there will be about a 45 second delay before the burner ignites. This is normal and no gas escapes during this delay.

The oven temperature is maintained by cycling the burner on and off.



OVEN KNOB

SHUTDOWN INSTRUCTIONS

When the recreational vehicle is not in use or while traveling, turn the Oven Control knob to the OFF position and turn off the main gas supply. This will turn off the oven pilot.

HOW TO SET OVEN

1. When cool, position the rack in the oven.
2. Push in and turn the Oven knob to the desired temperature for baking or roasting or to BR (broil) for broiling.

   For baking: Selecting a temperature higher than desired will NOT preheat the oven any faster, and may have a negative effect on baking results.

   For broiling: The Oven knob can be turned to a lower temperature (400 to 450°F) for broiling longer cooking meats or poultry or if excessive smoking or splattering occurs.
3. For baking: Place the food in the center of the oven, allowing one to two inches between the utensil and the oven walls.

   For broiling: Place the broiler pan in the broiler area directly below the oven burner.

   When the oven is in use, the oven vent area may feel warm or hot to the touch. Do not block this area or the vent opening as this may affect cooking results.
4. Check the food for doneness at the minimum time in the recipe. Cook longer if necessary.
5. Remove the food from the oven and turn the Oven knob to the PILOT ON or the OFF position.

PREHEATING

Preheating is necessary for baking. Turn the Oven knob to the desired temperature and allow about 10 to 15 minutes for the oven to preheat. Selecting a higher temperature will not shorten the preheat time and may affect baking results. It is not necessary to preheat for roasting or broiling.

USE OF ALUMINUM FOIL

Do not cover the oven bottom or the entire oven rack with foil.

BAKING TIPS

Use a reliable recipe and accurately measure fresh ingredients. **Carefully follow directions** for oven temperature and cooking time. Preheat oven if recommended.

Use the correct rack position. Model 16 has 2 rack positions; model 22 has 3 rack positions. Baking results may be affected if the wrong rack position is used.

* Use the lower rack position for most baking operations. When baking cookies or biscuits on a cookie sheet use the upper rack position.
* Top browning may be darker if food is located toward the top of the oven.
* Bottom browning may be darker if food is located toward the bottom of the oven.

Cookware material and size play an important part in baking results. Always use the type and size of pan called for in the recipe. Cooking times or cooking results may be affected if the wrong size is used.

The maximum recommended pan size is a 13 x 9 x 2-inch cake pan or a 14 x 10 x 2-inch cookie sheet.

* **Shiny metal pan** reflects heat away from the food, produces lighter browning and a softer crust. Use shiny pans for baking cakes or cookies. For optimum baking results, bake cookies and biscuits on a **flat** cookie sheet. If the pan has sides, such as a jelly roll pan, browning may not be even.
* **Dark metal pan** or **a pan with an anodized (dull) bottom** absorbs heat, produces darker browning and a crisper crust. Use this type of pan for pies, pie crusts or bread.
* If using **oven-proof glassware**, or **dark pans such as Baker's Secret** reduce the oven temperature by 25°F except when baking pies or bread. Use the same baking time as called for in the recipe.

Allow hot air to flow freely through the oven for optimum baking results. Large pans or improper placement of pans in the oven will block air flow and may result in uneven browning. For optimum browning and even cooking results:

* Do not crowd a rack by placing several pans on a rack. Also, do not block air flow by using too large of a pan.
* Allow one to two inches between the pan and the oven walls.

Check the cooking progress at the minimum time recommended in the recipe. If necessary, continue checking at intervals until the food is done. If the oven door is opened too frequently, heat will escape from the oven; this can affect baking results and wastes energy.

If you add additional ingredients or alter the recipe, expect cooking times to increase or decrease slightly.

ROASTING TIPS

Roasting is the method for cooking large, tender cuts of meat uncovered, without adding moisture. Most meats are roasted at 325°F. It is not necessary to preheat the oven.

Use tender cuts of meat weighing three pounds or more. Some good choices are: Beef rib, ribeye, top round, high quality tip and rump roast, pork loin roast, leg of lamb, veal shoulder roast and cured or smoked hams.

Season meat, if desired, either before or after roasting. Rub into the surface of the roast if added before cooking.

Place the meat fat-side-up on a rack in a shallow roasting pan. Placing the meat on a rack holds it out of the drippings, thus allowing better heat circulation for even cooking. As the fat on top of the roast melts, the meat is basted naturally, eliminating the need for additional basting.

The cooking time is determined by the weight of the meat and the desired doneness. For more accurate results, use a meat thermometer. Insert it so the tip is in the center of the thickest part of the meat. It should not touch fat or bone.

Remove the roast from the oven when the thermometer registers approximately 5°F below the doneness wanted. As the meat stands, the temperature will rise.

NOTE: For more information about food safety, call USDA's Meat & Poultry Hotline at 1-800-535-4555. For cooking information write to the National Live Stock and Meat Board, 444 North Michigan Avenue, Chicago, Illinois 60611.

BROILING TIPS

Broiling is a method of cooking tender meats by direct radiant heat. The cooking time is determined by the distance between the meat and the oven burner, the desired degree of doneness and the thickness of the meat.

Broiling requires the use of the broiler pan and insert. The broiler insert must be in place to allow fat and liquid to drain to the pan below to prevent spatters, smoke and flare-ups. Improper use may cause grease fires.

For easier clean up, line the broiler pan with foil and spray the insert with a non-stick vegetable spray. Do not cover the broiler insert with aluminum foil as this prevents fat from draining into pan below.

Trim excess fat and slash remaining fat to help keep meat from curling and to reduce smoking and spattering. Season meat after cooking.

It is possible to broil longer cooking foods such as pork chops at a lower temperature to prevent overbrowning. Turn the knob to 400° or 450°F, rather than BROIL, for low temperature broiling. Reduce the broil temperature to 400 to 450°F if excessive smoking or splattering occurs.

Meat should be turned once about halfway through its cooking time. Check the doneness by cutting a slit in the meat near the center to check the color.

See Care and Cleaning Chart on page 13 for instructions on cleaning the broiler pan and insert.

NOTE: To purchase a two-piece broiler pan for your RV range, fill out the purchase order form that came with your RV range. If you did not receive the form call 1-800-544-5513.

COMMON BAKING PROBLEMS AND WHY THEY HAPPEN

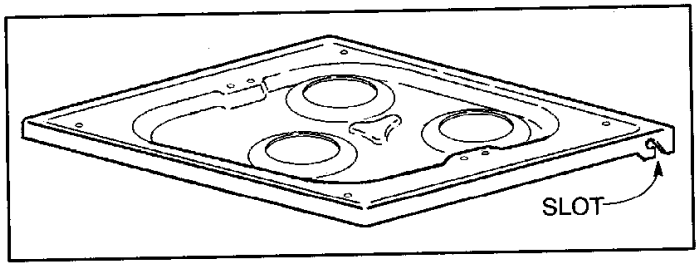
PROBLEM	CAUSE
Cakes are uneven.	• Pans too close or touching each other or oven walls. • Batter uneven in pans. • Temperature set too low or baking time too short. • Oven not level. • Undermixing. • Too much liquid.
Cake high in middle.	• Temperature set too high. • Baking time too long. • Overmixing. • Too much flour. • Pans touching each other or oven walls. • Incorrect rack position.
Cake falls.	• Too much shortening or sugar. • Too much or too little liquid. • Temperature set too low. • Old or too little baking powder. • Pan too small. • Oven door opened frequently. • Added incorrect type of oil to cake mix. • Added additional ingredients to cake mix or recipe.
Cakes, cookies, biscuits don't brown evenly.	• Incorrect rack position. • Oven door not closed properly. • Door gasket not sealing properly. • Incorrect use of aluminum foil. • Oven not preheated. • Pans darkened, dented or warped.
Cakes, cookies, biscuits too brown on bottom.	• Oven not preheated. • Pans touching each other or oven walls. • Incorrect rack position. • Incorrect use of aluminum foil. • Placed 2 cookie sheets on one rack. • Used glass, dark, stained warped or dull finish metal pans. (Use a shiny cookie sheet.) Follow cookware manufacturer's instructions for oven temperature. Glassware and dark cookware such as Ecko's Baker's Secret require lowering the oven temperature by 25°F.
Cakes don't brown on top.	• Incorrect rack position. • Temperature set too low. • Overmixing. • Too much liquid. • Pan size too large or too little batter in pan. • Oven door opened too often.
Excessive shrinkage.	• Too little leavening. • Overmixing. • Pan too large. • Temperature set too high. • Baking time too long. • Pans too close to each other or oven walls.
Uneven texture.	• Too much liquid. • Undermixing. • Temperature set too low. • Baking time too short.
Cakes have tunnels.	• Not enough shortening. • Too much baking powder. • Overmixing or at too high a speed. • Temperature set too high.
Cake not done in middle.	• Temperature set too high. • Pan too small. • Baking time too short. If additional ingredients were added to mix or recipe, expect cooking time to increase.
Pie crust edges too brown.	• Temperature set too high. • Pans touching each other or oven walls. • Edges of crust too thin; shield with foil.
Pies don't brown on bottom.	• Used shiny metal pans. • Temperature set too low. • Incorrect rack position.
Pies have soaked crust.	• Temperature too low at start of baking. • Filling too juicy. • Used shiny metal pans.

COOKTOP

CAUTION: To prevent damage to the cooktop, do not use oversized cookware. The pan should not be more than one inch larger than the burner grate. The maximum pan size is a 10-inch skillet.

To prevent staining or discoloration, clean cooktop after each use. Wipe acid or sugar stains as soon as the cooktop has cooled as these stains may discolor or etch the porcelain.

To remove: When cool, grasp the two front corners and lift up. Release the slot on the left rear corner of the cooktop flange from the tab on the burner box wall. Then move the cooktop toward the left to release the slot on the cooktop flange from the tab on the burner box wall.



To replace: Insert the slot on the right rear corner of the cooktop flange over the tab on the burner box wall. Lower the rear of the cooktop into place, inserting the slot on the left rear corner of the cooktop flange over the tab on the burner box wall. Lower the top into place and apply slight pressure at the two front corners to secure the cooktop in place.

Due to certain atmospheric conditions, the cooktop on your appliance may show signs of rust on the underneath side. This is especially true in areas of high humidity and salt air areas.

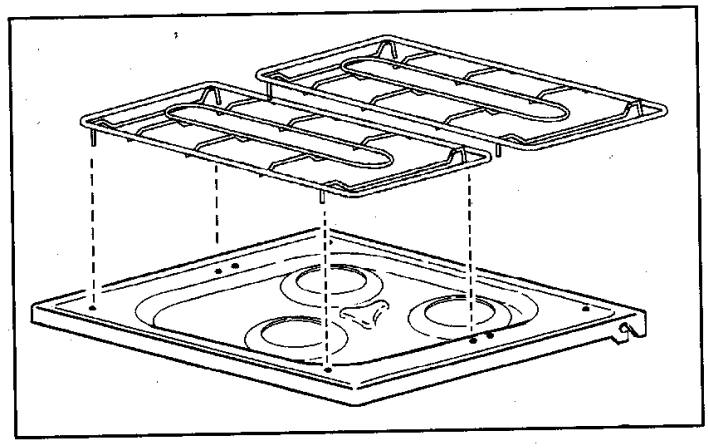
To help eliminate this condition, caution should be taken to make sure that the underneath side of the main top is kept dry. This is especially important in areas of high humidity where moisture accumulates. If you detect signs of rust, we have found it helpful to spray the underneath side with a coat of high-heat tested rustolium or silicone paint.

CAUTION: Remove top from appliance and spray in a well vented area.

BURNER GRATES

CAUTION: Do not operate a surface burner without a pan on the grate. The porcelain finish on the grate may chip without a pan to absorb the intense heat from the burner flame.

To install grates: Place grate on cooktop, locating each of the four grate legs on top of the four black plastic grommets. Press down at each corner to secure burner grate to cooktop. To prevent damage to the grommets, do not press down on all four corners at the same time. Install one side of the grate then install the other side.

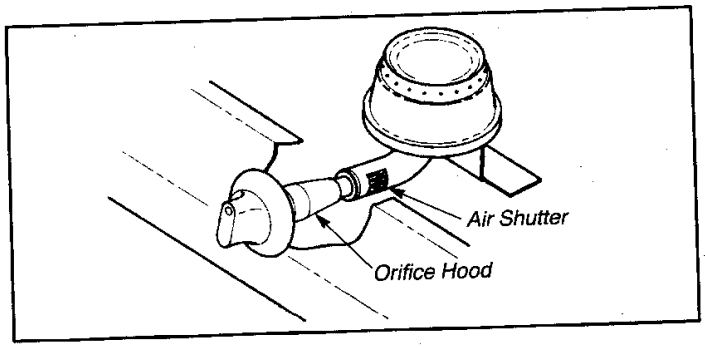


SURFACE BURNERS

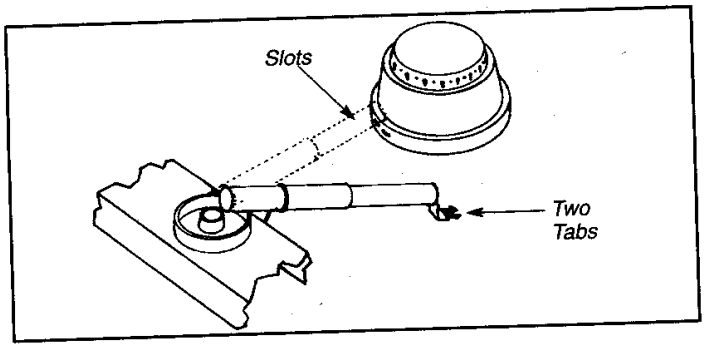
Your RV range or cooktop will feature three surface burners. Each burner is secured in place with a screw. When burner is cool, remove the screw before removing the burner. When re-installing the surface burner be sure to replace the screw.

If the surface burner does not light, check to see if the burner ports are clogged. If so, clean with a straight pin or small metal paper clip. Be sure the standing pilot is lit. Check to be sure that the burner is correctly installed.

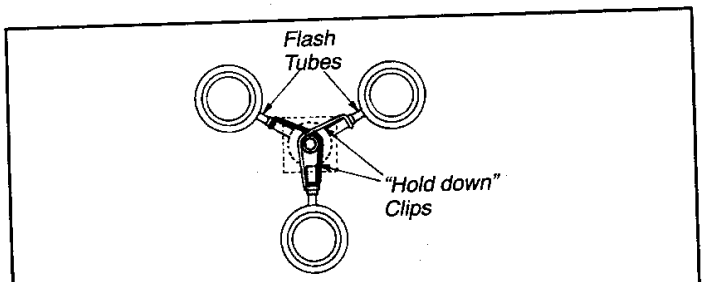
To install surface burner: The air shutter end on the burner should fit over the orifice hood.



To install surface burner with Piezo ignition: The two tabs on each flashtube should be securely inserted into the two slots on each burner head.



The flashtube "hold down" clips should secure the flashtube in place. The clips are located under the metal shield.



3 BURNER COOKTOP

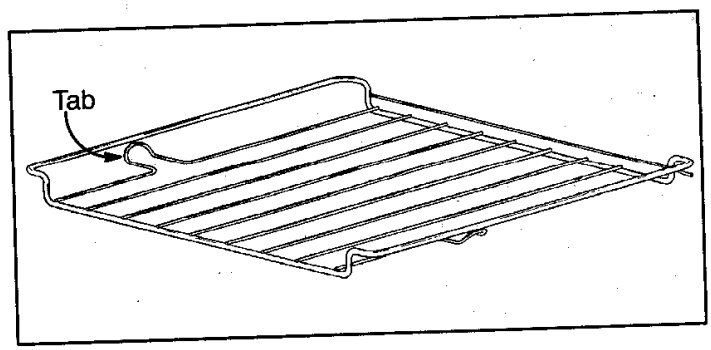
OVEN DOOR

Do not place excessive weight on an open oven door or stand on an open oven door as, in some cases, it could cause the range to tip over, break the door, or cause serious injury to the user.

When opening the oven door, allow steam and hot air to escape before reaching in oven to check, add or remove food.

OVEN RACK

Your RV range features one oven rack with a choice of two or three rack positions. The oven rack is designed with a safety lock-stop position to keep the rack from accidently coming completely out of the oven when pulling the rack out to add or remove food. The rack also features two tabs to keep the rack from rattling during travel.



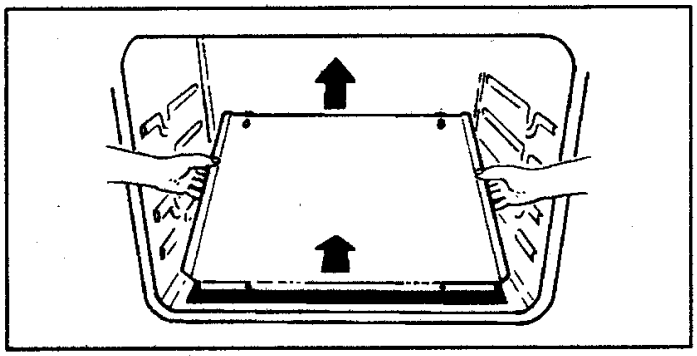
CAUTION: Do not attempt to change the rack position when the oven is hot.

To remove: Be sure rack is cool. Pull the rack straight out until it stops. This releases the two tabs on the sides of the rack. Tilt the front end of the rack up, then push the rack to the back of the oven. Lift the rear of the rack up, then remove it from the oven.

To replace: Place the oven rack in the oven, on top of the rack supports. Push the rack to the back of the oven to allow the rack to drop into place. Pull the rack forward to the stop position. Then, as you push the rack back, lower the two tabs under the rack support. This will anchor the rack into place and prevent it from rattling during travel.

OVEN BOTTOM

Protect the oven bottom against excessive spillovers, especially acid or sugary spillovers, as they may discolor the porcelain. Use the correct size cooking utensil to avoid boilovers. Never place utensils or aluminum foil directly on the oven bottom.



To remove: When cool, push the oven bottom toward the back of the oven against the springs on the back wall. This will release the oven bottom from the two tabs on the oven walls. Then lift the oven bottom up and out of the oven.

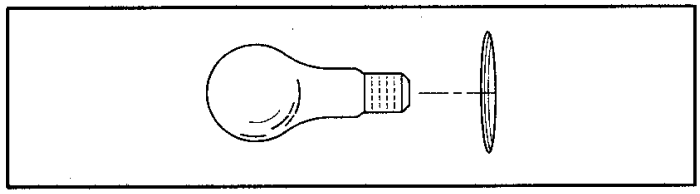
To replace: Position the oven bottom so the holes on the flange are located at the front of the oven. Slide the oven bottom to the back of the oven until the rear edge is inserted into the bracket across the back of the oven. Then, push the oven bottom back against the springs and lower into place. Be sure each slot on the side-front corner securely fits over the tabs on the oven wall. This will lock the oven bottom into place and prevent it from rattling during travel.

OVEN LIGHT, if equipped

Before replacing the light bulb, DISCONNECT POWER TO RANGE.

To turn on oven light: Push the switch located on the manifold panel.

To replace oven light: Be sure the bulb is cool. Use a dry potholder, to prevent possible harm to hands, and very carefully unscrew bulb. Do not touch a hot bulb with a damp cloth as the bulb may break.



Replace with a 15 watt/12 volt appliance bulb (part number 7407P043-60). Reconnect power to range.

ABOUT CLEANING PRODUCTS

Because of the many new cleaning products introduced in the marketplace each year, it is not possible to list all products that can be safely used to clean this appliance.

READ THE MANUFACTURER'S INSTRUCTIONS to be sure the cleaner can be safely used on this appliance. Also, read and carefully follow the manufacturer's directions when using any cleaning product.

To determine if a cleaning product is safe, test a small inconspicuous area using a very light pressure to see if the surface may scratch or discolor. This is particularly important for porcelain enamel, metal, pastic or highly polished, shiny, or painted surfaces.

The following brands may help you make an appropriate selection:

Glass Cleaners – Bon Ami, Cinch, Glass Plus, Windex.

Dishwashing Liquid Detergents – Dawn, Dove, Ivory, Joy.

Mild Liquid Spray Cleaners – Fantastik, Formula 409.

Non-Abrasive Cleaners – Bon Ami, paste of baking soda and water.

Mildly Abrasive Powder or Liquid Cleansers – Ajax, Barkeepers Friend, Cameo, Comet, Soft Scrub.

Non-Abrasive or Scratchless Plastic or Nylon Scouring Pads or Sponges – Chore Boy Plastic Cleaning Puff, Scrunge Scrub Sponges, or Scotch-Brite No Scratch, Cookware or Kitchen Sponge.

Abrasive Scouring Pads – S.O.S., Brillo Steel Wool Soap, or Scotch-Brite Wool Soap Pads.

(Brand names for the above cleaning products are registered trademarks of the respective manufacturers.)

Be sure appliance is off and all parts are cool before handling or cleaning to avoid damage and possible burns. If a part is removed, be sure it is correctly replaced.

To prevent staining or discoloration, clean appliance after each use.

CARE AND CLEANING CHART

PARTS	CLEANING AGENTS	DIRECTIONS
Baked enamel • Oven door • Side panels	• Soap and water • Mild liquid cleaner • Glass cleaner	Use a dry towel or cloth to wipe up spills, especially acid (milk, lemon juice, fruit, mustard, tomato sauce) or sugary spills. Surface may discolor or dull if soil is not immediately removed. This is especially important for white surfaces. When surface is cool, wash with warm soapy water, rinse and dry. For stubborn soil, use non-abrasive cleaning agents such as baking soda paste or Bon Ami. If desired, a thin coat of mild appliance wax can be used to protect the side panels. A glass cleaner can be used to add "shine" to the surface. **NOTE:** Do not use abrasive, caustic or harsh cleaning agents such as steel wool pads or oven cleaners. These products will scratch or permanently damage the surface. **NOTE:** Never wipe a warm or hot surface with a damp cloth as this may damage the surface and may cause a steam burn.
Broiler pan and insert	• Soap and water • Plastic scouring pad • Soap-filled scouring pad • Dishwasher	Remove from oven after use. Cool then pour off grease. Place soapy cloth over insert and pan; let soak to loosen soil. Wash in warm soapy water. Use soap-filled scouring pad to remove stubborn soil. Clean in dishwasher if desired. **NOTE:** For easier cleanup, spray insert with a non-stick vegetable coating and line broiler pan with aluminum foil.
Burner box	• Soap and water • Paste of baking soda and water • Non-abrasive plastic pad or sponge • Liquid cleaner • Glass cleaner	Burner box is located under lift-up cooktop. Clean frequently to remove spillovers. If soil is not removed and is allowed to accumulate, it may damage the finish. To clean remove grates and surface burners and clean with soap and water, rinse and dry.
Control knobs	• Soap and water	To remove knobs for cleaning, gently pull forward. Wash in mild detergent and water. Do not soak knobs in water. Do not use abrasive cleaning agents. They will scratch finish and remove markings. Rinse dry and replace. **Turn ON each burner to see if knobs have been replaced correctly.**

(Continued next page)

CARE AND CLEANING CHART

PARTS	CLEANING AGENTS	DIRECTIONS
Glass • Oven window	• Soap and water • Paste of baking soda and water • Glass cleaner	Wash with soap and water. Use a glass cleaner and a soft cloth after cleaning. Remove stubborn soil with paste of baking soda and water. Rinse with a cloth wrung out in clear water. Dry. Do not use abrasive materials such as scouring pads, steel wool or powdered cleaning agents. **NOTE:** To avoid inside staining of oven door glass, do not oversaturate cloth.
Grates	• Soap and water • Non-abrasive plastic pad	Grates are made of porcelain–coated steel. They can be cleaned at the sink with soap and water or in the dishwasher. To clean baked on soil, place a damp soapy paper towel over the grate and let stand for 30 minutes. Use a non-abrasive plastic pad to scour stubborn soil. **NOTE:** Never operate burner without a grate in place. To protect the porcelain finish on the grate from excessive heat, never operate surface burner without a cooking utensil on the grate. It is normal for grates to lose their shine over a period of time.
Metal finishes • Trim parts • Manifold panel • Cooktop	• Soap and water • Glass cleaner	Wash with soap and water. Use a glass cleaner and a soft cloth to remove fingermarks or smudges. Do not use oven cleaners, abrasive or caustic agents. They will damage the finish. **CAUTION:** Protect aluminum gas tubing from exposure to caustic cleaners such as oven cleaners.
Oven bottom		Protect the oven bottom by (1) using large enough cookware to prevent boilovers; (2) place a piece of aluminum foil, that is slightly larger than the cookware, on the lower rack. NEVER place foil directly on the oven bottom as foil may melt onto oven bottom. Protect oven bottom against acid spills (milk, cheese, tomato, lemon juice, etc.) or sugary spills (pie filling) as they may pit or discolor the oven bottom. See porcelain enamel for additional information.
Oven rack	• Soap and water • Cleansing powders • Plastic pad • Soap filled scouring pad	Clean with soapy water. Remove stubborn soil with cleansing powder or soap filled scouring pad. Rinse and dry.
Plastic finishes • Door handles • Overlays • Knobs • End caps	• Soap and water • Non-abrasive plastic pad or sponge	When surface is cool, clean with soap and water; rinse, and dry. Use a glass cleaner and a soft cloth. **NOTE:** Never use oven cleaners, abrasive or caustic liquid or powdered cleansers on plastic finishes. These cleaning agents will scratch or marr finish. **NOTE:** To prevent staining or discoloration, wipe up fat, grease or acid (tomato, lemon, vinegar, milk, fruit juice, marinade) immediately with a dry paper towel or cloth.
Porcelain enamel • Cooktop • Oven cavity	• Soap and water • Mild abrasive cleaners • Plastic pad • Oven cleaner, oven only • Soap filled scouring pad	Clean porcelain with soap and water; rinse. Use cleansing powders or a plastic scouring pad to remove stubborn soil. Wipe acid or sugar stains as soon as area is cool as these stains may discolor or etch the porcelain. Do not use metallic scouring pads as they will scratch the porcelain. To make cleaning the oven easier, place 1/2 cup household ammonia in a shallow glass container and leave in a cold oven overnight. The ammonia fumes will help loosen the burned on grease and food. Oven cleaners can be used on the porcelain oven only. Follow manufacturer's directions. If oven cleaner was used, thoroughly rinse oven cavity and capillary tube which is located at the top of the oven.
Silicone rubber • Door gasket	• Soap and water	Wash with soap and water, rinse and dry. Do not remove door gasket.
Surface burners	• Soap and water • Paste of baking soda and water • Plastic scouring sponge or pad • Mildly abrasive cleaner	For ease of cleaning, remove soil from the burner as soon as burner has cooled. If food boils over, remove pan to another burner. Then, cool soiled burner and clean. Clean, when cool, after each use with warm soapy water. Remove stubborn soil by scouring with a non-abrasive plastic scouring pad and a paste of baking soda and water. Clean ports with a straight pin. Do not enlarge or distort the ports. Do not use a wooden toothpick. It may break off and clog port. Surface burners can be dried in the oven set at 170°F. Burner must be dry before use.

CHECK THESE POINTS BEFORE YOU CALL FOR SERVICE

PROBLEM	CAUSE	CORRECTION
Surface burner fails to light.	a. clogged burner port(s) b. surface control not completely turned to the LITE position or turned too quickly from the LITE position c. incorrectly installed	a. clean ports with straight pin. b. turn control to the LITE position until the burner ignites, then turn control to desired flame size. c. see page 11.
Burner flame is uneven.	a. clogged burner port(s)	a. clean ports with straight pin.
Surface burner flame lifts off port or is yellow in color.	a. air/gas mixture not proper NOTE: Some yellow tipping with LP gas is normal and acceptable.	a. call serviceman to adjust burner. NOTE: Be sure installer properly adjusted range at time of installation.
Oven burner fails to light.	a. oven incorrectly set b. oven pilot is not lit	a. see page 7. b. light pilot. See page 6.
Popping sound heard when burner extinguishes.	This is a normal sound that occurs with some types of gas when a hot burner is turned off. The popping sound is not a safety hazard and will not damage the appliance.	
Moisture condensation on oven window, if equipped, when oven is in use.	a. it is normal for the window to fog during the first few minutes the oven is on b. cloth saturated with water is used to clean the window	a. leave door ajar for one or two minutes to allow moisture to escape. b. use a damp cloth to clean window to prevent excess water from seeping between the panels of glass.
Baking results are not satisfactory. • browning is too pale, too dark or is uneven. • food cooks unevenly. • food is underdone or overdone.	a. oven not preheated or set at correct temperature. b. used incorrect rack position c. incorrect use of aluminum foil d. oven bottom incorrectly replaced e. too many pans on one rack or pan is too large f. oven thermostat sensing device is out of the holding clip(s).	a. preheat oven 10 to 15 minutes. b. see page 7. c. see page 7. d. replace oven bottom correctly. e. see page 7. f. reinstall thermostat sensing device. See Problem Chart on page 9 for additional information.
Oven smokes excessively during a broil operation.	a. temperature too high b. meat has too much fat c. sauce applied too early or marinade not completely drained d. soiled broiler pan e. broiler insert covered with aluminum foil f. broiler area or oven is soiled	a. lower temperature to 400–450°F. b. trim fat. c. apply sauce during last few minutes of cooking. If meat has been marinated, drain thoroughly before cooking. d. always clean broiler pan and insert after each use. e. never cover insert with foil as this prevents fat from draining to pan below. f. clean oven or broiler area.
Oven slow to heat, poor baking results, poor ignition of burner, pilot won't stay lit, popping sound from surface burner, carbon on pilot shield, burner flame too low/high.	a. gas pressure regulator	a. have gas dealer test regulator.
Oven pilot will not light or stay on	a. pilot tubing b. gas pressure regulator c. oven knob	a. may be clogged, kinked, or leaking at the fitting. b. have gas dealer test regulator. c. be sure knob is in the PILOT ON position and not in the OFF position.
Gas odor	a. possible leak or loose fittings	a. see boxed statement on page 1. Because of vibrations due to travel, connections on a recreational vehicle may loosen. Therefore, periodically check all connections for leaks. See the installation instructions for proper procedures on leak testing. **NEVER use a match or flame to check for leaks.**

HOW TO OBTAIN SERVICE

Do not attempt to service the appliance yourself unless directed to do so in this manual. Contact the dealer who sold you the appliance for service.

If your appliance should require service or replacement parts, contact your dealer or authorized servicer. Be sure to have the model and serial numbers of the appliance available. The model and serial numbers are found on the rating plate which is located under the cooktop.

If you are not satisfied with the local response to your service requirements, write to Magic Chef Customer Assistance, P.O. Box 2370, Cleveland, TN 37320-2370 or call 1-800-544-5513. Include your name, address, phone number, the complete model and serial numbers of the appliance, the name and address of the dealer from whom you purchased the appliance, the date of purchase and details concerning your problem.

If you do not receive satisfactory service, you may contact the Major Appliance Consumer Action Program by letter. Include the information listed above.

Major Appliance Consumer Action Program
20 North Wacker Drive
Chicago, IL 60606

MACAP (Major Appliance Consumer Action Program) is an independent agency sponsored by three trade associations as a court of appeals on consumer complaints which have not been resolved satisfactorily within a reasonable period of time.